

SILVER N/V MENU

MOCKTAILS

STRAWBERRY DELIGHT

HEZULNUT SUN SIDE

VIRGIN MOJITO

MID SUMMER

GINGER BREW

LEMON ICED TEA

SHAKES

VANILLA

CHOCOLATE

STRAWBERRY

SOFT BEVEREGES

COKE, FANTA, LIMCA & SPRITE

MINERAL WATER BOTTLE (200 ml)

CHAAT STATION

AMBALA WALE GOLGAPPE

Traditional Atta & semolina poori along with pudina paani, heeng paani & meetha paani

ALOO TIKKI

Mashed Boiled Potato, Roasted Channa Dal Patty, Plain Yoghurt, Meetha Chutney, Pomegranate & Garnishes

STUFFED CHILLA

Crispy Moog Dal Paste Pan Cake Stuffed With Cottage Cheese & Served With Mint and Amchur Chutney

DAHI BHALLE & PAPDI

Moong Dal Dumpling, Crispy Papdi with Yoghurt, Chutney & Garnishes

BOMBAY PAV BHAAJI

Assorted vegetable ragout cooked maharastrian style served with pav bread

MASALA DOSA

Crispy south Indian pan cake rolled with mixture of spiced potatoes

IDLI

Steamed Rice Dumpling

VADA

Doughnuts shape south Indian lentil fritter

Accompaniments: Sambhar, coconut chutney, coriander chutney, mint chutney & tomato chutney

APPETIZER

CONTINENTAL

FALAFEL WITH TAHINI SAUCE

Deep Fried Patty Made Of Chickpea, Fava Beans, Garlic & Mediterranean Spices

POTATO GARLIC CHILLI BITES

Mashed Potato, Chili Flakes, Garlic, Coated Bread Crumbed & Dip Fried

VEGETABLE CROQUETTES

Assorted Vegetables Chopped, Marinate, Crumbed, Dip Fried & Served With Tartar Sauce

SPICY POTATO WEDGES

Served With Ketch Up

FRIED RISOTTO BALL

Cooked Italian Arborio Rice Seasoned, Crumbed & Dip Fried

CHINESE

CHINESE CHILLI CAULIFLOWER

Cauliflower Coated, Dip Fried & Tossed With Soya Chili Sauces

CHILLI PANEER SCHEZWAN

Cottage Cheese Cooked in Spicy Chilly Sauce, Soya & Spring Onion

VEG BALL IN MANCHURIAN SAUCE

Assorted Mixed Veg Ball Cooked In Mild Soya Garlic and Ketch up Based Sauce

THAI SPRING ROLL

Mixed Vegetables, Glass Noodles Rolled With Roll Sheet & Dip Fried

INDIAN TANDOORI

PUDINA PANEER TIKKA

Minty Flavor Paneer Tikka

CHHALI AUR PALAK KE KEBAB

Sweet Corn, Spinach Minced, Marinated and Cooked In Tandoor

SOYA MALAI CHAAP

Soybean Chaap Marinated With Cashew, garam Masala & Yoghur

ANARI SHEIKH KEBAB

Mashed cottage cheese, pomegranate seed, seasoned with Indian spices & skewered

POTLI SAMOSA

Potato & Peas Filled turn over shaped samosa

THIN CRUST PIZZA(veg & non veg)

MARGARITA

PIZZA VEGETARIANA

CONDIMENTS: Mushroom, Peppers, Basil, Artichoke, Asparagus, Cherry Tomato, Pineapple, Zucchini, Olives, Oregano, Tomato Sauce, Grated Mozzarella, Blue Cheese, Goat Cheese

NON VEG APPETIZER

CHINESE

CHINESE CHILLI CHICKEN

Chicken Coated, Dip Fried & Tossed With Soya Chili Sauces

CHICKEN SCHEZWAN

Boneless Chicken Cooked in Spicy Chilly Sauce, Soya & Spring Onion

CHICKEN SALT & PEPPER

Spicy flour coated chicken pieces deep fried seasoned with salt and pepper

MUTTON SHAMI KEBAB

Flat round patty of minced mutton with channa dal with Indian spices cooked on tawa

INDIAN TANDOORI

PUDINA CHICKEN TIKKA

Minty Flavor Chicken Tikka

CHICKEN KEBAB

Chicken Minced, Marinated and Cooked In Tandoor

MUTTON SEEKH KEBAB

Mutton Minced, Marinated and Cooked In Tandoor

CONTINENTAL

FISH ORLY

Lightly seasoned fish dipped in flour and egg based batter served with fresh tartar sauce

SOUP STATION (ANY TWO)

ROASTED TOMATO BASIL SOUP/CHICKEN HOT AND SOUR

LEMON CORIANDER SOUP/CHICKEN MANCHOW SOUP

SWEET CORN SOUP/CHICKEN SWEET CORN SOUP

MINESTONE SOUP/CHICKEN CREAM OF MUSHROOM

CLEAR SOUP/CHICKEN CLEAR SOUP

ASSORTED PAPADS

MOONG DAL PAPAD

SABUDANA PAPPAD

LIZZAT PAPAD

ASSORTED PICKLES

MIRCH KA ACHHAR

NIMBU KA ACHAR

AAM KA ACHAR

MEETHA ACHAR

MIX ACHAR

CHICKEN ACHAR

FISH ACHAR

MUTTON ACHAR

SALAD BAR

CHICKEN HAWAIN SALAD

White meat crushed pineapple syrup cheese celery small onion dressed with pecans

SWEET CORN & TRICOLOR PEPPER SALAD

American corn, mixed pepper & vinaigrette dressing

GREEK FETA SALAD

Diced English Cucumber, Cherry Tomato, Peppers, Olive, Feta Cheese & Lemon Dressing

RUSSIAN SALAD

Mixed Vegetable, Fruits Tossed In Creamy Mayo Dressing

INSALATA CARPRESS

Plum Tomato & Bruccocchine Salad with Pesto Drizz

KATCHUMBAR SALAD

Diced Spicy & tangy mixed vegetable salad

ALOO CHANNA CHHAT

Boiled Potato, Chickpea, Onion, Tomato, Chat Masala, Chilli Powder & Mint Chutney

KOSAMBARI SALAD

Moong Dal salad with cucumber, tomato & lemon juice

GOAN VILLAGE SALAD

Shredded Cabbage, Carrot, Green Capsicum with Vinegar Dressing

LACHA ONION SALAD

Onion rings with green chilli and lemon wedges

GARDEN GREEN SALAD

Fresh garden vegetable diced in finger shape with lemon wedges

MAIN COURSE

CHOOZA BUTTER MASALA

Jehan chef's special

MUTTON ROGAN JOSH

Braised lamb chunks cooked with gravy based on browned onions, shallots, yoghurt, ginger, garlic & aromatic spices

PANEER TIKKA BUTTER MASALA

Jehan chef's special

PIND DE CHHOLE

Kabuli Channa Cooked With Chefs Special Spices Tempered With Fresh Garlic & Ghee

MASALE DAR CHAAP

Soybean Chaap Cooked In Spicy Onion Tomato Gravy

ADRABI GOBI MUTTER

Ginger Flavored Cauliflower, Green Peas Cooked With Onion Tomato Masala

PUNJABI KADI

Besan, yoghurt based gravy tempered with mustard, curry leaves, asafetida & topped with spinach pakoda

PALAK CORN

American corns cooked with green palak leaves

DAL MAKHNI

Black Urad Soaked & Cooked Over Night on Tandoor With Lots Of Butter & Tomato Puree

ORIENTAL

CHILLI GARLIC CHICKEN GRAVY/CHILLI GARLIC PANEER GRAVY

Garlic and hot chilli paste tossed with egg and flour based batter dipped chicken/cottage cheese, stir with chicken or vegetable stock with aromatic Chinese spices

HAKKA NOODLES/CHICKEN HAKKA NOODLES

Noodles with Soya Spring Onion & Vegetables/Shredded Chicken

FRIED RICE/CHICKEN FRIED RICE

Sautéed Herbs, Onion, & Chicken Pieces Rice with Soya Spring Onion

MANCHURIAN GRAVY

Veg dumpling coated & cooked with exotic veggies in light brown gravy

LIVE PASTA(veg and non veg)

CHOICE OF PASTA

SPAGHETTIE, PENNE, FUSSILI, FARFALLE, FETTUCINNE

CHOICE OF SAUCES

TOMATO SAUCE/PESTO/ALFREDO/BOLOGNNAISE/AGLIO OLIO PEPEROCHINO

CONDIMENTS

TRI COLOUR

PEPPER,AUBERGINE,OLIVES,ZUCHHINE,ASPARAGUS,CHERRY,ARTICHOKE
TOMATO,BASIL,GARLIC,ONION,GARLIC BREAD,BREAD ROLLS

ASSORTED BREAD

TANDOORI ROTI

LACHHEDAR PARATHA

MISSI ROTI

BUTTER NAAN

MIRCHI PARANTHA

RICE /BIRYANI

VEG DUM DUM BIRYANI

Assorted mixed vegetable, yoghurt, brown onion cooked traditionally

GHEE RICE

Rice tossed with clarified butter, cinnamon, bay leaf & cloves

DAHI STATION

MIXED RAITA

DAHI BHALLA

PINEAPPLE RAITA

DESSERTS

WESTERN DESSERTS & PASTRIES

GREEN TEA & CHOCOLATE MOUSSE

PINEAPPLE UP SIDE DOWN

DARK CHOCOLATE BROWNIE

WALNUT CARMEL PUDDING

TIRAMISU

STRAWBERRY CHEESE CAKE

FRUIT TART

ASSORTED PASTRIES: Orange/Chocolate/Black Forest/Pineapple

INDIAN DESSERTS

GULAB JAMUN

JALEBI WITH RABRI

MOONG DAL HALWA

BANGALI RASSAGULLAH

SHAHI TUKDA

ICE CREAM CENTER

VANILLA

CHOCOLATE

STRAWBERRY

BUTTERSCOTCH

Serve with Chocó & mix fruit sauce topped by nuts and fruits.

TEA & COFFEE COUNTER

FLAVORS OF TEA

Green Tea (Twinning's)

English breakfast (Twinning's)

Earl Grey (Twinning's)

Lemon Tea (Twinning's)

Assam Tea (Twinning's)

Darjeeling Tea (Twinning's)

FLAVOUR OF COFFEE

Filter Coffee

Black Coffee

Espresso Coffee